



What Mrs. Dewey did
with the **NEW JELL-O!**

48 FASCINATING NEW RECIPES



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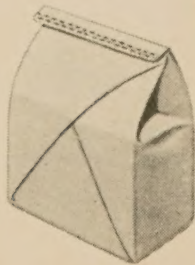
Mrs. Dewey makes a discovery!

THE big box of groceries was nearly unpacked when Mrs. Dewey stopped short in surprise.

"Why, what's this—I ordered Jell-O! I declare it is Jell-O—in a bright new box. Come look, Nancy!"

Out tumbled five more boxes, each with a different color band at top and bottom. Green, yellow, orange, and three shades of red—one for each flavor.

"Something new!" marvelled Mrs. Dewey. "Aren't they pretty? Now we can tell the Jell-O flavors apart on the cupboard shelf. I wonder if—yes, the directions are different too. Warm water . . . not boiling! Did you ever!"



*The specially patented
seal on the waxed
paper envelope keeps
Jell-O fresh.*

"Oh, Mother, will you make some right away—for my supper? Please!" Nancy was hopping up and down with impatience in her eagerness.

"I don't believe there's time, dear. But let's make some now anyway, shall we?"

"Strawberry, Mother. Make strawberry!"

"Whichever you like." Mrs. Dewey put a pan of water on to heat and broke open the top of a red-banded box. "The same tight little waxed paper bag, anyway," she commented. "See this little crimped seal—that's what always keeps Jell-O so fresh."

The rosy crystals flowed into the waiting bowl.

"Oo-oo Look! Isn't it a lovely color?"

"The crystals seem to be finer, too," observed Mrs. Dewey. "Now for the water. Do you suppose I really dare use this water when it's only a little hotter than lukewarm? Well, that's what the directions say—so here goes. One cup . . . two cups . . . There, that's a pint. Push up the kitchen stool, Nancy, so I can sit down while I stir."

Nancy brought the stool over and stood looking at her mother questioningly. "Why've you stopped stirring? And why do you look so surprised?"

"It's all dissolved already!" Mrs. Dewey answered, staring at the bowl incredulously. "Not a crystal—not a single sugary crunch when I move the spoon around!"

"Well, then what?"

"I don't see why I can't put it into the refrigerator right away. It's all dissolved and it isn't hot. What does the box say? 'No—cooling—time—is—needed.' Reach in the cupboard for the molds, Nancy, and I'll fill them now."



*Into the refrigerator as soon
as dissolved—no cooling time
needed!*

Two minutes later the tray of molds slid into the refrigerator, the door shut, and the preparation of the New Jell-O was over.

"Well, that's the quickest gelatin dessert I ever made in my life!" Mrs. Dewey exclaimed. "Imagine not having to keep it out for half an hour to cool off—or to fuss around with ice water."

"How soon'll mine be ready?"

"Oh, Nancy, don't be counting on it for supper. It's half-past four now. You run and play—I'll call you when it's time to come in."

At half past five Mrs. Dewey opened the refrigerator to get a glass of milk for Nancy's supper. "Wonder if that Jell-O's begun to set yet?" She touched one of the molds with an inquiring finger—stopped short—then picked it up and shook it.

"Set! Already! Why, I can't believe it." But all the other little molds confirmed the news. Perfectly set—in only a little over an hour. Quivering—tender.

"Surprise for you, Nancy!" she announced a little later when the child had eaten the last of her supper vegetables and bread-and-butter. "Look here!"

"Oh, Mother! It's bee-yootiful! The color's much prettier!"

"Let me have a little bit, will you? I'm curious to taste it."

Two spoons cut into the tender shimmering surface, making new facets of ruby-colored light. Two crimson spoonfuls popped into two eager mouths.

"Strawberries—just like jellied strawberries!" Nancy cried. "You must have put strawberry juice in it, Mother, after I left!"

"I never did! It's just the extra fruit flavor in this Jell-O. Let me have one more bite. We'll surprise Daddy."

"Whatever do you s'pose makes this new Jell-O taste so much more strawberry-ish?" Nancy wondered, making short work of the rest of her shimmering Jell-O dessert.



All the pure fruit flavor is retained—not a trace is lost in steam.

"There was something on the box," Mrs. Dewey recalled. "Where's that box? Oh, here it is. 'All the pure fruit flavor is retained—not a trace is lost in steam.' That's it. No boiling water—remember—"

"—and no steam!" finished Nancy.

"So none of the strawberry flavor floated away—that's why there's so much of it in this finished Jell-O dessert. Oh, I can't wait to try the other flavors—the things I'm going to make with Jell-O now! Think of how delicious it will be with fruit and vegetables and for creams! Why I can even make those lovely whips—they won't take any time at all now with this quick-setting Jell-O."

* * *

Here are dozens of the delicious fruity desserts, the tempting molded salads, and the unusual entrées and relishes that Mrs. Dewey made—for her home dinners and for her own and Nancy's parties. Try them—you'll find something different here for every company occasion—and no end of ways to brighten up your home meals.

But be sure to get genuine Jell-O to make these dishes!

That's the only way to get the advantages of the new warm water method—the marvelous speed in dissolving and setting—the tenderness and glowing color—the glorious fruit flavor!



Desserts that delight the Deweys

Plain Jell-O Treats

JELL-O CUBES: Mold Jell-O in shallow pan. When firm, cut in cubes and pile in sherbet glasses.

JELL-O FLAKES: Mold Jell-O in shallow pan. When firm, break into bits with spoon, or put through ricer. Pile in sherbet or parfait glasses.

JELL-O MOUNDS: Unmold individual molds of Jell-O on slices of pineapple or sections of orange or grapefruit.

JELL-O COMBINATIONS: Fill parfait glasses half full of Orange Jell-O Cubes; then fill with Lime Jell-O Cubes. (Many colorful combinations of Jell-O Cubes or Flakes may be made by using two or three different flavors of Jell-O.)

Hawaiian Sunset Mold

1 package Strawberry Jell-O
1½ cups warm water

½ cup canned pineapple juice
¼ teaspoon salt

DISSOLVE Jell-O in warm water. Add pineapple juice and salt. Turn into individual molds. Chill until firm. Unmold. Garnish with any desired canned or fresh fruit. Serves 4.

Jewel Cup

1 package Strawberry Jell-O
1 package Lemon Jell-O

1 package Lime Jell-O
3 pints warm water

DISSOLVE each flavor of Jell-O separately in 1 pint warm water. Chill until firm. Break into flakes by beating lightly with rotary egg beater. Pile lightly in sherbet glasses, using some of each color to give jewel effect. Serves 12.

Emerald Fruit Cup

1 package Lime Jell-O
1 pint warm water

2 cups mixed fruit, diced (apples, pears, peaches, cherries, etc.)

DISSOLVE Jell-O in warm water. Turn into shallow pan. Chill until firm. Cut into small cubes. Combine with fruit. Pile into sherbet glasses, adding a small amount of fruit juice to each serving. Serves 8.

Cardinal Pear Mold

1 package Cherry Jell-O
1½ cups warm water

½ cup juice from cooked pears
⅛ teaspoon ginger
⅛ teaspoon salt

DISSOLVE Jell-O in warm water. Add pear juice, ginger, and salt. Turn into individual molds. Chill until firm. Unmold. Garnish with sections of pears. Serves 4.

Gypsy Fruit Mold

1 package Orange Jell-O
1 pint warm water

3 fresh peaches, sliced
1 cup blueberries or raspberries

DISSOLVE Jell-O in warm water. Pour a thin layer into loaf pan and chill until firm. Chill remaining Jell-O until thickened. Arrange peaches on firm layer and cover with thickened Jell-O. Chill until firm. Add berries and cover with remaining Jell-O. Chill until firm. Unmold. Cut in slices. Serves 6.

Apricot Mold

(Dessert or salad)

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|--|---------------------------------|
| 1 package Lemon Jell-O | $\frac{3}{4}$ cup apricot juice |
| 1 $\frac{1}{4}$ cups warm water | Dash of salt |
| 2 $\frac{1}{2}$ cups canned apricots, sliced | |

DISSOLVE Jell-O in warm water. Add apricot juice and salt. Chill until thickened. Fold in apricots. Turn into ring mold. Chill until firm. Unmold. Serve with or without whipped cream as a dessert. Or unmold on crisp lettuce, garnish with mayonnaise, and serve as salad. Serves 8.

Fruit Symphony

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| 1 package Lemon Jell-O | 2 cups grapefruit, free from mem- |
| 1 cup warm water | brane, diced, and drained |
| 1 cup fruit juices and water | $\frac{1}{2}$ cup orange, free from membrane, |
| Dash of salt | diced, and drained |
| $\frac{1}{2}$ cup canned crushed pineapple, drained | |

DISSOLVE Jell-O in warm water. Add fruit juices and water and salt. Chill. When slightly thickened, fold in fruit. Turn into individual molds. Chill until firm. Unmold. Serves 8.

Dessert Novelty

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|-------------------------|-------------------------------------|
| 2 bottles Coca-Cola | 1 package Lemon or Raspberry Jell-O |
| $\frac{1}{2}$ cup water | $\frac{1}{4}$ teaspoon salt |

ADD 1 bottle Coca-Cola to water and heat in double boiler. Add Jell-O and salt and stir until dissolved. Cool. Add second bottle Coca-Cola. Turn into molds. Chill until firm. Garnish with whipped cream, if desired. Serves 4.

Jellied Orange Dessert

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|------------------------------------|-------------------------|
| 4 oranges, sections free from mem- | 1 cup sugar |
| brane and diced | 1 package Orange Jell-O |
| 1 $\frac{1}{2}$ cups warm water | |

COMBINE oranges and sugar and let stand 10 minutes. Dissolve Jell-O in warm water. Pour over oranges. Chill, stirring occasionally. Serve in sherbet glasses. Serves 8.

Layered Peach and Banana Mold

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| 1 package Lime Jell-O | $\frac{1}{2}$ cup canned peaches, sliced |
| 1 pint warm water | 1 banana, sliced |

DISSOLVE Jell-O in warm water. Arrange sliced peaches on bottom of mold. Pour on warm Jell-O, being careful not to disarrange peaches. Add banana. Chill until firm. Unmold. Garnish with whipped cream, if desired. Serves 6.

Fresh Raspberry Bavarian Cream

1 package Raspberry Jell-O
1 cup warm water
4 tablespoons sugar

1 cup fresh raspberries, crushed
1 cup raspberry juice and water
 $\frac{1}{2}$ cup cream, whipped

DISSOLVE Jell-O in warm water. Add sugar to berries and let stand 20 minutes. Drain off juice and add water to make 1 cup. Add to dissolved Jell-O. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in berries and cream. Turn into large mold. Chill until firm. Unmold. Garnish with fresh berries, if desired. Serves 12.

Strawberry Bavarian Cream. Substitute Strawberry Jell-O and fresh strawberries for Raspberry Jell-O and raspberries in the recipe above.

Harvest Mold

1 package Orange or Strawberry Jell-O
Red and green grapes

1 pint warm water

DISSOLVE Jell-O in warm water. Turn into mold. Chill until firm. Unmold on large plate. Garnish with a few leaves and small clusters of red and green grapes, arranged in groups around mold. Serves 4.

Harvest Mold





Mystic Fruit Layers

Mystic Fruit Layers

1 package Orange Jell-O
1 cup warm water
1 cup canned pineapple juice
and water

1 slice canned pineapple,
cut in pieces
1 cup fresh strawberries,
halved

DISSOLVE Jell-O in warm water. Add pineapple juice and water. Arrange pineapple on bottom of ring mold. Pour on Jell-O, being careful not to disarrange pineapple. Add strawberries, cut-side up. Chill until firm. Unmold. Garnish with whipped cream, if desired. Serves 6.

Sunday Night Pudding

$\frac{1}{4}$ cup orange juice
1 cup seeded dates,
finely cut
1 package Strawberry Jell-O
 $1\frac{3}{4}$ cups warm water

$\frac{1}{4}$ cup sugar
 $\frac{1}{4}$ teaspoon salt
1 teaspoon vanilla
 $\frac{1}{2}$ cup walnut meats, coarsely
broken

ADD orange juice to dates and let stand 30 minutes. Dissolve Jell-O in warm water. Add sugar and salt. Pour over dates. Add vanilla. Chill. When slightly thickened, fold in nuts. Turn into small baking powder cans or molds. Chill until firm. Unmold. Serve in slices. Garnish each slice with whipped cream, if desired. Serves 6.

Cherry Red Pudding

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| 1 package Cherry Jell-O | 1 cup canned white cherries,
seeded and halved |
| 1 cup warm water | 1 banana, sliced |
| 1 cup cherry juice | $\frac{1}{4}$ cup walnut meats, broken |

DISSOLVE Jell-O in warm water. Add fruit juice. Chill. When slightly thickened, fold in cherries. Turn into shallow pan. Slice banana over top of Jell-O and sprinkle with nuts, pressing them gently below surface. Chill until firm. Cut in squares. Serve plain or with cream. Serves 6.

Loganberry or Grape Whip

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| 1 package Lemon Jell-O | 1 cup warm water |
| 1 cup loganberry or grape juice | |

DISSOLVE Jell-O in warm water. Add fruit juice. Chill until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Turn into mold. Chill until firm. Unmold. Serve with custard sauce. Serves 8.

Fresh Plum Snow

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|----------------------------|------------------------------|
| 1 package Raspberry Jell-O | 1 cup plum pulp |
| 1 pint warm water | 4 tablespoons powdered sugar |
| 2 egg whites, unbeaten | |

DISSOLVE Jell-O in warm water. Chill. Combine plum pulp and sugar. When Jell-O is cold and syrupy, place in bowl of cracked ice or ice water, add egg whites, and whip with rotary egg beater until fluffy. Add plum pulp, folding gently, and let stand until slightly thickened. Turn into individual molds. Chill until firm. Unmold. Garnish with whipped cream, if desired, or serve with fresh plum sauce. Serves 12.

Apricot Bavarian Cream

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|-------------------------------------|---|
| 1 package Strawberry Jell-O | $\frac{1}{2}$ pound dried apricots,
cooked and drained |
| 1 pint warm water and apricot juice | $\frac{1}{2}$ cup sugar |
| $\frac{3}{4}$ cup heavy cream | |

DISSOLVE Jell-O in warm water and apricot juice. Chill until cold and syrupy. Fold in cream, whipped only until thick and shiny, but not stiff. Crush apricots to pulp with fork; add sugar. Fold apricot mixture into Jell-O mixture. Chill until slightly thickened. Turn into mold or pile lightly in sherbet glasses. Chill until firm. Unmold. Serves 10.

Charlotte Russe Imperial

4 egg yolks, slightly beaten
 $\frac{1}{3}$ cup sugar
 $\frac{1}{4}$ teaspoon salt
1 pint milk

1 package Lemon Jell-O
 $\frac{1}{2}$ cup warm water
 $\frac{1}{2}$ teaspoon vanilla
1 cup cream, whipped

COMBINE egg yolks, sugar, salt, and milk, and cook in double boiler until mixture coats spoon, stirring constantly. Dissolve Jell-O in warm water. Add to milk and egg mixture. Chill. Add vanilla to whipped cream. When Jell-O mixture is slightly thickened, fold in cream. Turn into mold. Chill until firm. Serve with lady fingers. Serves 8.

Cherry Pie Glacé

$2\frac{1}{2}$ cups (1 can) red cherries,
drained
 $\frac{1}{2}$ cup sugar
1 package Cherry Jell-O

$2\frac{1}{4}$ cups warm cherry juice
and water
 $\frac{1}{4}$ teaspoon salt
1 baked 9-inch pie shell

COMBINE cherries and sugar. Dissolve Jell-O in warm cherry juice and water. Add salt and pour over cherries. Chill. When slightly thickened, turn into cold pie shell. Chill until firm.

Jellied Greengage Plums

1 package Lime Jell-O
1 cup warm water
1 cup juice from plums

1 cup stewed fresh or canned
greengage plums

DISSOLVE Jell-O in warm water. Add plum juice. Chill. When slightly thickened, fold in plums. Turn into individual molds. Chill until firm. Unmold. Serve plain or with whipped cream. Serves 6. May also be made with Cherry Jell-O and stewed fresh or canned blue plums.

Jelly Sahara

1 package Strawberry Jell-O
1 cup warm water
1 cup prune juice
 $\frac{1}{2}$ cup cooked prunes, seeded
and finely cut

Dash of salt
1 tablespoon confectioners'
sugar
1 cup cooked prunes, seeded
and mashed

1 egg white, stiffly beaten

DISSOLVE Jell-O in warm water. Add prune juice. Chill. When slightly thickened, fold in $\frac{1}{2}$ cup prunes. Turn into individual molds and chill until firm.

Prepare prune whip by adding salt and sugar to mashed prunes, and folding into egg white. Unmold firm Jell-O molds and serve, garnished with prune whip. Serves 6.

Marvel Lemon Pie

1 package Lemon Jell-O
 $\frac{3}{4}$ cup sugar
 $\frac{1}{4}$ teaspoon salt
Grated rind of 2 lemons

1 $\frac{3}{4}$ cups boiling water
2 egg yolks
Juice of 2 lemons
1 baked 9-inch pie shell

COMBINE Jell-O, sugar, salt, and lemon rind with 3 table-
spoons water. Add egg yolks and stir well. Add remaining
water, stirring until Jell-O is dissolved. Cool. Add lemon juice.
Chill. When slightly thickened, turn into cold pie shell. Chill
until firm. Cover with Three-minute Meringue, or top with
whipped cream, if desired.

Three-minute Meringue

PUT 2 unbeaten egg whites, $\frac{1}{2}$ cup sugar, dash of salt, and 2
tablespoons water in upper part of double boiler. Beat with
rotary egg beater until thoroughly mixed. Place over rapidly
boiling water and beat 1 minute; then remove from fire, and
continue beating 2 minutes longer, or until mixture will stand
in peaks. Add few drops vanilla or almond extract. Beat well.

Marvel Lemon Pie





Mrs. Dewey's smartest salads!

Manor House Salad

1 package Lemon Jell-O
1 pint warm water
1 teaspoon salt
 $\frac{1}{4}$ teaspoon paprika
 $\frac{1}{2}$ teaspoon celery salt

$\frac{1}{4}$ cup vinegar
 $\frac{1}{4}$ cup mayonnaise
 $\frac{2}{3}$ cup cooked cauliflower
 $\frac{2}{3}$ cup cooked peas
 $\frac{2}{3}$ cup cooked carrots, sliced

DISSOLVE Jell-O in warm water. Add seasonings and vinegar. Chill. When slightly thickened, add $\frac{1}{2}$ cup mixture to mayonnaise and beat with rotary egg beater to blend. Turn into ring mold. Chill until firm. Chill remaining Jell-O until slightly thickened. Arrange layer of vegetables in small groups on firm mayonnaise layer, cover with thickened Jell-O, and chill. Add another layer of vegetables and cover with thickened Jell-O. Chill until firm. Unmold on crisp lettuce. Serves 6.

Emergency Salad

1 package Orange Jell-O 1 orange, sections free from membrane
1 pint warm water 1 banana, freshly sliced

DISSOLVE Jell-O in warm water and pour over orange sections. Pour off about one third of clear Jell-O into mold. Chill until firm. Arrange orange sections and banana on firm Jell-O. Anchor with few tablespoons of liquid Jell-O. Chill until firm. Fill mold with remaining Jell-O. Chill until firm. Serve on crisp lettuce. Garnish with mayonnaise. Serves 6.

Cool Melon Salad

(Dessert or salad)

1 package Lime Jell-O $1\frac{1}{2}$ cups cantaloupe or honeydew
1 pint warm water melon, cut in $\frac{1}{2}$ -inch balls

DISSOLVE Jell-O in warm water. Chill. When slightly thickened, fold in melon balls. Turn into individual molds. Chill until firm. Unmold on crisp lettuce and garnish with mayonnaise, or serve plain as dessert. Use only firm, ripe, sweet melon for best results. Serves 6.

Grapefruit and Grape Salad

(Dessert or salad)

1 package Orange Jell-O 1 grapefruit, sections free from
1 cup warm water membrane, diced, and drained
1 cup grapefruit juice and 1 cup white grapes, halved and
water seeded

DISSOLVE Jell-O in warm water. Add grapefruit juice and water. Chill. When slightly thickened, fold in grapefruit and grapes. Turn into ring mold. Chill until firm. Unmold on crisp water cress and garnish with mayonnaise, or serve plain as dessert. Center may be filled with additional fruit, if desired. Serves 6.

Emerald Echo Salad

1 package Lime Jell-O $\frac{3}{4}$ cup canned crushed pineapple,
1 pint warm water drained
3 tablespoons pimienta, cut in strips

DISSOLVE Jell-O in warm water. Pour $\frac{1}{2}$ -inch layer into loaf pan, or layer of desired depth into fancy mold. Chill until firm. Chill remaining Jell-O mixture until cold and syrupy. Place in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Fold in pineapple and pimienta. Pour over firm first layer. Chill until firm. Unmold on crisp lettuce, water cress, or chicory. Garnish with mayonnaise. Serves 8.

Golden Glow Salad

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|---|---|
| 1 package Lemon Jell-O | 1 tablespoon vinegar |
| 1 cup warm water | $\frac{1}{2}$ teaspoon salt |
| 1 cup canned pineapple juice
and water | 1 cup canned pineapple, diced |
| | 1 cup raw carrots, grated |
| | $\frac{1}{3}$ cup pecan meats, finely cut |

DISSOLVE Jell-O in warm water. Add pineapple juice and water, vinegar, and salt. Chill. When slightly thickened, fold in remaining ingredients. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise. Serves 6. (Pecans may be omitted, if desired.)

April Salad

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| 1 package Lemon Jell-O | $1\frac{1}{2}$ teaspoons chives, finely
chopped, or 1 teaspoon
scraped onion |
| 1 pint warm water | 1 tablespoon vinegar |
| 1 pimiento, cut in strips | $\frac{1}{4}$ teaspoon salt |
| 2 hard-cooked eggs, coarsely cut | Dash of Cayenne |
| 1 cup celery, finely chopped | |
| $\frac{1}{3}$ cup olives, finely chopped | |

DISSOLVE Jell-O in warm water. Chill. Decorate mold with pimiento. When Jell-O is slightly thickened, fold in remaining ingredients. Turn into mold. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise. Serves 6.

Beet Luncheon Salad

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|--------------------------------------|--|
| 1 package Lemon Jell-O | $1\frac{1}{2}$ cups (4 small) beets, cooked
and diced |
| 1 pint warm water | $1\frac{1}{2}$ cups cabbage, finely
shredded |
| 3 tablespoons vinegar | $\frac{1}{4}$ cup green pepper, diced |
| 1 teaspoon salt | |
| $\frac{1}{2}$ teaspoon scraped onion | |

DISSOLVE Jell-O in warm water. Add vinegar, salt, and onion. Chill. When slightly thickened, fold in vegetables. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise. Serves 8.

Crisp Summer Salad

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|--------------------------------|---|
| 1 package Lemon or Lime Jell-O | 1 cup cucumber, diced |
| 1 pint warm water | 1 cup red radishes, thinly sliced |
| 1 tablespoon vinegar | 1 cup tender young onions,
thinly sliced |
| 1 teaspoon salt | |

DISSOLVE Jell-O in warm water. Add vinegar and salt. Chill. When slightly thickened, fold in vegetables. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise. Serves 8.



Fresh Asparagus Salad

Fresh Asparagus Salad

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|--|------------------------------|
| 1 package Lemon Jell-O | $\frac{1}{2}$ teaspoon salt |
| 1 cup warm water | 2 cups asparagus, cooked and |
| $\frac{3}{4}$ cup asparagus stock or water | diced |
| 3 tablespoons vinegar | 1 pimienta, chopped |

DISSOLVE Jell-O in warm water. Add asparagus stock, vinegar, and salt. Chill. When slightly thickened, fold in asparagus and pimienta. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise. Sprinkle with paprika. Serves 8.

Red Crest Tomato Aspic

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|-----------------------------------|--|
| 1 package Strawberry Jell-O | $1\frac{1}{2}$ teaspoons scraped onion |
| 1 pint warm tomatoes | $1\frac{1}{2}$ teaspoons salt |
| 2 teaspoons prepared horse-radish | Dash of Cayenne |

DISSOLVE Jell-O in warm tomatoes. Add horse-radish, onion, salt, and Cayenne. Force through sieve. Turn into individual molds. Chill until firm. Garnish with mayonnaise. Serves 4. May also be molded in half-molds and used as a relish or garnish for platter of cold meat.

Twopenny Salad

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| 1 package Lemon Jell-O | $\frac{1}{2}$ teaspoon celery salt |
| 1 pint warm water | 3 tablespoons vinegar |
| $\frac{1}{2}$ teaspoon salt | 2 tablespoons tomato ketchup |
- 1 cup cabbage, finely shredded

DISSOLVE Jell-O in warm water. Add seasonings, vinegar, and ketchup. Chill. When slightly thickened, fold in cabbage. Turn into individual molds. Chill until firm. Unmold on crisp lettuce. Garnish with mayonnaise. Serves 6.

Layered Cheese and Apple Salad

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|------------------------|-----------------------------------|
| 1 package Lemon Jell-O | 1 red apple, diced |
| 1 pint warm water | 1 teaspoon sugar |
| 1 teaspoon salt | 1 package (3 ounces) cream cheese |
- $\frac{1}{2}$ cup walnut meats, broken

DISSOLVE Jell-O in warm water. Add salt. Chill. Combine apple, sugar, and dash of salt. When Jell-O is slightly thickened, fold apple into $\frac{1}{2}$ of Jell-O mixture. Turn into mold. Chill until firm. Place remaining Jell-O in bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream. Blend cheese with nuts. Fold into whipped Jell-O. Pour over firm first layer. Chill until firm. Serve in squares on crisp lettuce. Garnish with mayonnaise. Serves 8.

Layered Cheese and Apple Salad



Entrées and Relishes

Chicken Loaf

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| 1 package Lemon Jell-O | 2 tablespoons pimiento, finely chopped |
| 1 pint warm chicken stock, free from fat | 2 tablespoons vinegar |
| 1 cup chicken, cut in small pieces | $\frac{1}{4}$ teaspoon salt |
| $\frac{1}{2}$ cup celery, finely chopped | $\frac{1}{4}$ cup stuffed olives, finely chopped |
| $\frac{1}{4}$ cup green pepper, finely chopped | Dash of Cayenne |
| | 1 teaspoon scraped onion |
| | Dash of Worcestershire sauce |

DISSOLVE Jell-O in warm stock. Chill. Combine remaining ingredients. When Jell-O is slightly thickened, fold in chicken mixture. Turn into loaf pan. Chill until firm. Unmold. Serve in slices. Or mold in ring mold and serve as salad garnished with mayonnaise. Serves 6.

Creamy Pimiento Ring

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| 1 package Lemon Jell-O | $\frac{1}{4}$ teaspoon paprika |
| $1\frac{1}{2}$ cups warm water | 1 teaspoon minced onion |
| $\frac{1}{2}$ tablespoon vinegar | $\frac{1}{2}$ cup mayonnaise |
| $\frac{1}{2}$ teaspoon salt | $\frac{1}{2}$ cup grated American cheese |
| $\frac{1}{2}$ cup milk | $\frac{1}{3}$ cup pimiento, finely chopped |

DISSOLVE Jell-O in warm water. Add vinegar and salt. Chill. Add milk, paprika, and onion to mayonnaise and beat with rotary egg beater to blend. When Jell-O is slightly thickened, beat in mayonnaise mixture. Then fold in cheese and pimiento. Turn into ring mold. Chill until firm. Unmold. Garnish with crisp water cress. Serves 6.

Ham and Celery Loaf

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|--------------------------------|--|
| 1 package Lime Jell-O | 1 cup cooked ham, finely chopped |
| $1\frac{3}{4}$ cups warm water | $1\frac{1}{2}$ cups celery, finely chopped |
| $\frac{1}{4}$ cup vinegar | 1 tablespoon scraped onion |
| $\frac{1}{2}$ teaspoon salt | 2 sweet pickles, finely chopped |

DISSOLVE Jell-O in warm water. Add vinegar and salt. Chill. When slightly thickened, fold in remaining ingredients. Turn into loaf pan. Chill until firm. Unmold. Serve in slices. Garnish with crisp water cress. Serves 8.

Jellied Salmon Loaf

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|------------------------|------------------------------|
| 1 package Lemon Jell-O | $\frac{1}{2}$ teaspoon salt |
| 1 pint warm water | $\frac{1}{2}$ cup mayonnaise |
| 2 tablespoons vinegar | 2 cups canned salmon, flaked |
| 1 cup celery, diced | |

DISSOLVE Jell-O in warm water. Add vinegar and salt. Chill until slightly thickened. Fold in mayonnaise, salmon, and celery. Turn into loaf pan. Chill until firm. Unmold on crisp lettuce. Serves 8.

Spiced Jellied Peaches

(Relish or dessert)

- | | |
|-------------------------------|------------------------------|
| $\frac{3}{4}$ cup peach juice | 12 cloves |
| $\frac{1}{4}$ cup vinegar | 1 stick cinnamon |
| $\frac{1}{2}$ cup sugar | 1 cup canned peaches, sliced |
| 1 package Orange Jell-O | |

COMBINE peach juice, vinegar, sugar, cloves, and cinnamon and bring to boil. Add peaches and simmer 10 minutes. Remove peaches from syrup. Strain. Add enough water to syrup to make 1 pint. Dissolve Jell-O in warm liquid. Arrange peach slices in individual molds. Pour Jell-O over them. Chill until firm. Unmold. Serve as relish or dessert. Serves 6.

Cider and Cranberry Relish

- | | |
|-----------------------------|-----------------------------------|
| 1 package Strawberry Jell-O | 1 cup warm stewed cranberry juice |
| 1 cup warm sweet cider | 4 tablespoons sugar |
| $\frac{1}{4}$ teaspoon salt | |

DISSOLVE Jell-O in warm fruit juices. Add sugar and salt. Turn into individual molds, filling them $\frac{1}{2}$ full. Chill until firm. Unmold. Makes 8 half-molds.

India Relish Supper Plate

- | | |
|------------------------|-------------------------------------|
| 1 package Lemon Jell-O | $1\frac{1}{2}$ cups cabbage, finely |
| 1 pint warm water | chopped |
| 1 teaspoon salt | $\frac{2}{3}$ cup India relish |

DISSOLVE Jell-O in warm water. Chill. Add salt to cabbage. When Jell-O is slightly thickened, fold in cabbage and India relish. Turn into small individual molds. Chill until firm. Makes 8 molds.

Prepare luncheon plate of thin slices of cold roast pork or boiled tongue, potato chips, and a Jell-O mold on lettuce.

Jell-O Rules

For measuring: Use standard measuring cup. Allow 1 pint (2 cups) liquid to 1 package of Jell-O. Fruit juice may be used for all or part of liquid.* One package contains 8 level tablespoons of Jell-O. Always use the correct proportion of liquid to Jell-O.

For dissolving: Jell-O dissolves in warm liquid. (It should be slightly hotter than lukewarm, but not boiling.) Use exact amount of liquid specified. Pour warm liquid onto Jell-O and stir until dissolved.

For molding: A metal mold chills more quickly than one of enamel or earthenware. Turn Jell-O into mold. Chill in mold until firm. (The tiny bubbles which appear on the surface of dissolved Jell-O are due to the air present in all unboiled water. They soon disappear from the surface of your Jell-O, leaving it brilliantly clear.)

For unmolding: Dip the mold to the edge in warm—not hot—water. Hold a moment, remove, and dry outside of mold. Cover mold with serving plate; invert both. Raise one side of mold slightly and give mold a sharp shake. Repeat if necessary.

For molding fruits and vegetables: Chill dissolved Jell-O. When slightly thickened, fold in fruits or vegetables. They will remain evenly suspended. In general, 1 pint (2 cups) prepared fruits or vegetables are used with 1 package of Jell-O.

For chilling: Because warm—not boiling—water is used for dissolving Jell-O, no cooling period is needed. Jell-O can be placed in the refrigerator for chilling as soon as it is dissolved. For very quick chilling, use freezing trays of automatic refrigerator. Or place Jell-O mold in a pan of cracked ice and salt, ice water, or snow, until firm.

For whips: Chill dissolved Jell-O until cold and syrupy. Place in a bowl of cracked ice or ice water and whip with rotary egg beater until fluffy and thick like whipped cream.

For creams: Jell-O creams have a smooth velvety texture and are made with much less cream than is usually required in this type of dessert. The Jell-O creams in this book are made as follows: Chill dissolved Jell-O until cold and syrupy; whip cream until thick and shiny but not stiff and dull. Combine. The finished product has a beautiful luster and fine, smooth, creamy texture. If larger volume is desired and if a more porous, spongy texture is better suited to the dish, the Jell-O and cream should be whipped separately and then combined. In this case, chill dissolved Jell-O until cold and syrupy, place in a bowl of cracked ice or ice water, and whip with rotary egg beater until fluffy and thick like whipped cream. Then fold in whipped cream.

*Raw pineapple cannot be used successfully with Jell-O. Use cooked or canned pineapple.

For layered and decorated molds: Chill each layer of Jell-O until firm before adding another layer. Arrange design on layer of clear Jell-O. Cover with enough cold liquid Jell-O to anchor design. Chill until design is set. Add remaining Jell-O, pouring carefully against spoon to avoid disarranging design.

For tray-chilled delicacies: Any Jell-O dish may be chilled quickly and successfully in the freezing trays of the automatic refrigerator. Tray-chilled dishes have a frosty coldness which is delightful. These Jell-O dishes should be thoroughly chilled—but *never frozen*. Proper chilling takes about an hour.



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Chocolate Ice Cream

1 package Chocolate Jell-O Ice Cream Powder	3 cups milk
1 cup heavy cream	2 teaspoons vanilla

COMBINE Jell-O Ice Cream Powder and cream and stir until smooth. Add milk and vanilla. Freeze. Makes $1\frac{1}{2}$ quarts.

Tray-smooth Ice Cream

(Made in automatic refrigerator)

3 cups evaporated milk
1 package Vanilla or Chocolate Jell-O Ice Cream Powder
1 cup cream, whipped

ADD evaporated milk gradually to Jell-O Ice Cream Powder, stirring constantly. Beat with rotary egg beater until thoroughly dissolved. Strain into freezing tray of automatic refrigerator and freeze. When mixture is frozen on sides and bottom, turn into chilled bowl and beat with rotary egg beater until smooth and increased in volume. Fold in whipped cream. Return to freezing tray and freeze until firm. Makes $1\frac{3}{4}$ quarts ice cream.

Fresh Fruit Ice Cream. Use Unflavored Jell-O Ice Cream Powder in above recipe and fold in 2 cups crushed fruit, sweetened and drained, after adding whipped cream.

Jell-O Ice Cream Powder

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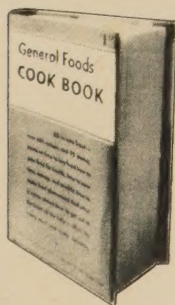
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